



# THE CROWN

## Pub Snacks & Nibbles

Westcombe Cheddar and Butcombe ale rarebit (v)	4.50	Pigs in blankets, beer mustard	5.50
Salt and pepper calamari, soy chilli sauce, lime	6.95	Butcher's pork pie, piccalilli	4.50

## Starters

Roasted fig, apple, pickled and candied walnut, celery and fennel salad, soya herby dressing (ve)	5.95
Stout-cured smoked salmon, pickled fennel, dill and mustard sauce	7.95
Cauliflower soup, roasted curried cauliflower, curry oil, Butcombe ale rarebit on sourdough (v)	5.95
Chicken liver parfait, spiced plum chutney, pickled shallots, grilled sourdough	7.25
River Fowey steamed mussels in cider, leeks and bacon, grilled sourdough, Netherend Farm butter	7.50/13.95

<b>To share: Whole rosemary-baked Camembert in a round loaf, garlic butter, pickles, sticky onion marmalade (v)</b>	<b>18.50</b>
<b>Add pigs in blankets</b>	<b>3.95</b>

## The Great British Sunday Roast

All our roasts are served with roast potatoes, Yorkshire pudding, seasonal greens, maple-roasted carrots and parsnips, our mozzarella, Cheddar and Parmesan cauliflower cheese, and red wine gravy.

Topside of beef (served medium-rare), horseradish sauce	14.95
Loin of pork, apple sauce	13.95
Best of both – beef topside and pork loin...with all the trimmings!	16.75
Butternut squash, lentil and spinach Wellington, vegan roasties, red wine gravy (ve)	12.95

## Mains

Butcombe Original beer-battered fish and chips, minted peas, tartare sauce	13.95
The Crown burger, smoked Cheddar, American cheese, Dijon mayo, BBQ relish, pickles, rainbow slaw, chips	12.95
Add smoked streaky bacon	1.50
<i>Try pairing this with our newest brew; Butcombe Stateside Session IPA</i>	
Pumpkin and ricotta tortelloni, roasted squash, crispy kale and sage, blue cheese, toasted pine nuts (v)	13.50
Sweet potato, chickpea and spinach curry, roasted cauliflower, pickled shallots, coriander chutney, poppadom (ve)	10.95
Add flat-iron chicken leg	2.00

**Please take a look at our boards for daily market specials!**

## Sides

Pub chips (ve)	3.75	Seasonal greens, garlic butter (v)	3.50
Three cheese cauliflower cheese (v)	3.95	Butcombe beer-battered onion rings	3.50
Bowl of pigs in blankets	4.50	Roast squashes, seeds, crispy sage (ve)	3.95

## Allergen Info

(v) Veggie friendly (ve) Vegan friendly - Ask a member of staff for gluten friendly options

Please always inform a member of our team of any allergies before placing your order, as not all ingredients can be listed. Detailed allergen information is available upon request.

**Our fish dishes may contain small bones, please take care.  
We cannot guarantee the total absence of allergens in our dishes.**



Recycled (FSC) paper & designed for single use only.

## Puddings

Warm chocolate brownie, salted caramel ice cream, toffee popcorn, chocolate sauce (v)	5.95
Sticky date and toffee pudding, toffee sauce, rum and raisin ice cream (v)	5.95
New York style cheesecake, maple-roasted figs, blackberry sorbet, candied pecans (ve)	6.95
Apple and winter berry crumble, vanilla ice cream (v)	<b>for one 5.95 / for two to share 8.50</b>
Nearly full? Winter affogato; Baileys ice cream, Clifton Coffee espresso <i>(50p from every sale of this dish will be donated to The Burnt Chef Project)</i>	3.95



THE BURNT CHEF  
PROJECT

The Burnt Chef Project is a non-profit campaign operating within the hospitality industry to challenge mental health stigma through training and open conversations. We are working closely with them to support our teams welfare and spread the message far and wide.

## Sparkling Wine

### Vitelli Prosecco NV

Bottle 23.00 | 200ml 7.00

Veneto, Italy - citrus, elderflower and apple

### Veuve Clicquot Yellow Label Brut NV

Bottle 59.00

Champagne, France - mouthwatering fruit, a splendid mousse and a tremendous finish

## Rosé Wine

### Conto Vecchio Pinot Grigio Blush, Pavia

Bottle 18.00 | 250ml 6.75 | 175ml 4.90

Campania, Italy - fruity and floral

### The Bulletin Zinfandel Rose

Bottle 20.00 | 250ml 7.50 | 175ml 5.45

California, USA - raspberry and watermelon

### Domaine de Pastoure Côtes de Provence

Bottle 22.00

Provence, France - perfectly pale rosé with floral aromas

## White Wine

### The Paddock Chardonnay

Bottle 18.00 | 250ml 6.75 | 175ml 4.90

South Eastern Australia - juicy peach and tropical fruit

### San Abello Sauvignon Blanc

Bottle 20.00 | 250ml 7.50 | 175ml 5.45

Central Valley, Chile - gooseberries and lime

### La Maglia Rosa Pinot Grigio IGT Provincia di Pavia

Bottle 20.00 | 250ml 7.50 | 175ml 5.45

Campania, Italy - crisp, fruity and floral

### Mas Puech Picpoul de Pinet Coteaux du Languedoc

Bottle 21.00

Languedoc-Roussillon, France - zesty and crisp

## Our favourite

### Tokomaru Bay Sauvignon Blanc

Bottle 24.00 | 250ml 9.00 | 175ml 6.50

Marlborough, New Zealand - tropical fruit and gooseberries

## Red Wine

### The Paddock Shiraz

Bottle 18.00 | 250ml 6.75 | 175ml 4.90

Murray Darling, Australia - red berries and peppery spice

### San Abello Merlot

Bottle 20.00 | 250ml 7.50 | 175ml 5.45

Central Valley, Chile - smooth with plum and coffee notes

### Monte Clavijo Rioja Tempranillo Tinto Joven

Bottle 21.00 | 250ml 7.85 | 175ml 5.70

Rioja, Spain - juicy summer fruits, red cherry

### Valdivieso Pinot Noir

Bottle 22.00

Aconcagua Valley, Chile - cherries and raspberries

## Our favourite

### Oscuro Mendoza Malbec

Bottle 23.00 | 250ml 8.60 | 175ml 6.25

Mendoza, Argentina - juicy plum and blackberry